UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Scienze Agrarie, Alimentari e Forestali
ACADEMIC YEAR	2020/2021
MASTER'S DEGREE (MSC)	MEDITERRANEAN FOOD SCIENCE AND TECHNOLOGY
SUBJECT	FOOD SENSORY ANALYSIS
TYPE OF EDUCATIONAL ACTIVITY	B
AMBIT	50553-Discipline delle tecnologie alimentari
CODE	20204
SCIENTIFIC SECTOR(S)	AGR/15
HEAD PROFESSOR(S)	CORONA ONOFRIO Professore Ordinario Univ. di PALERMO
OTHER PROFESSOR(S)	
CREDITS	6
INDIVIDUAL STUDY (Hrs)	90
COURSE ACTIVITY (Hrs)	60
PROPAEDEUTICAL SUBJECTS	
MUTUALIZATION	
YEAR	2
TERM (SEMESTER)	1° semester
ATTENDANCE	Not mandatory
EVALUATION	Out of 30
TEACHER OFFICE HOURS	**CORONA ONOFRIO** Tuesday 12:00 13:00 Dipartimento Scienze Agrarie, Alimentari e ForestaliViale delle Scienze, 13 (Edificio 4, Igresso E), studio 151, 90128 Palermo Wednesday 12:00 13:00 SEDE CdL Viticoltura ed Enologia o Piattaforma Teams Thursday 12:00 13:00 SEDE CL Viticoltura ed Enologia Via Dante Alighieri, 120 (Studio 5) - 91025 Marsala

PREREQUISITES	In order to successfully attend this course it is desirable that the student has acquired the skills and knowledge that come from courses: applied technology on mediterranean food, technology and quality in the food supply system, food chemical analysis and safety control.
LEARNING OUTCOMES	Knowledge and Comprehension Knowledge and understanding of the physiology of the senses and of the methods of sensory analysis. Acquire the knowledge bases for evaluating processes and food products. Ability Ability to identify and apply appropriate methods of sensory analysis autonomously based on the objectives set and to assess the needs of the company in relation to the production direction. Ability to interpret the results of sensory analysis aimed at evaluating food processes and ascertaining the quality and genuineness of food. Ability to communicate the quality and genuineness of food from a sensorial point of view. Ability to use a technically correct but simple language in dealing with operators. Ability to update and deepen their knowledge on sensory analysis methods by studying scientific publications in the food science and technology sector.
ASSESSMENT METHODS	The exam consists of a structured written test (multiple choice or open) and possible oral assessment, aimed at ascertaining the possession of the skills and disciplinary knowledge required by the course; the evaluation is expressed in thirtieths. Rating: Excellent 30/30 and praise: excellent knowledge of the topics covered; Very good 26-29: good command of the topics; Good 24-25: discreet knowledge of the topics; Satisfactory: 21-23 satisfactory knowledge of the topics; Sufficient: 18-20 minimum knowledge of the topics; Insufficient: does not possess an acceptable preparation of the arguments.
EDUCATIONAL OBJECTIVES	The course proposes to transmit to the students a series of theoretical and practical acquisitions useful for the purpose of an insertion of the same in the professional activity. Students will be given the tools to use the various techniques of sensory analysis of food products, to develop an experimental design and to statistically process data.
TEACHING METHODS	Frontal lessons. Exercises in the classroom and in the laboratory. Visit education. Seminars
SUGGESTED BIBLIOGRAPHY	- Appunti delle lezioni, pubblicazioni scientifiche. -Sensory Evaluation of Food: Principles and Practices. Harry T. Lawless, Hildegarde Heymann.. Ed. Springer, 2010. -Laboratory Exercises for Sensory Evaluation. Lawless, Harry T.. Ed. Springer, 2013 -Sensory Evaluation Practices (Food Science and Technology). Herbert Stone, Rebecca N. Bleibaum, Heather A. Thomas. Academic Press, 4 Ed., 2012 -Valutazione Sensoriale. Aspetti tecnici, pratici e metodologici. Ella Paglierini. Ed. Hoepli -Atlante sensoriale dei prodotti alimentari. Societa' Italiana di Scienze Sensoriali (SISS). Ed. Tecniche Nuove, 2012.

SYLLABUS

Hrs	Frontal teaching
8	Presentation of the teaching and objectives. Aims and applications of sensory analysis. Factors that influence the sensory evaluation of foods. Sensory parameters and correlations with chemical-physical indices. Recruitment, selection and training of judges.
10	Analytical and affective tests. Qualitative discrimination tests: paired-comparison test, triangle test, duo-trio test, two-out-of-five test. Quality quantity discrimination tests: ranking test. Measurement scales. Descriptive tests: flavor profile method (FPM) and quantitative descriptive analysis (QDA). Some applications of descriptive analysis.
6	Sensory analysis of main food products of the territory. Statistical processing of results and graphical representations.

Hrs	Practice
26	Laboratory Exercise. Sensory analysis of the main food products of the Mediterranean area (wine, olive oil, table olive, bread, cheese, cured meat, honey, fruit, etc)
10	Visits to agro-food companies. Comparison with experts in the field of sensory analysis.